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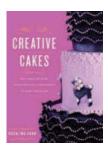
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By Derek Aimonetto





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What we're up to between issues...



Over on Pinterest we put together a new board for our September/October Non-Traditional Weddings theme and it included this unique take on the half-and-half cake that also features a distinctive twist on the ongoing ombré trend. Check it out for more inspiration: Pinterest.com/acdpin



This pretty, lacy design was a recent hit on our Facebook page. A lovely cake by Sweet Temptations - Custom Cakes by Albena is one of just dozens of recent cake design ideas we've featured. Facebook.com/ **AmericanCakeDecorating**



We just recently connected with the talented Veronica Seta, an Italian cake designer who shared a great tutorial on this colorful design—how to make anemones. Stop in the next time you're online and check out all the other tutorials and recipes we've recently posted! AmericanCakeDecorating.com

Holiday TRADITIONS

The holidays, although hectic, are truly a time to celebrate and entertain friends and family, which is one reason why Joëlle Mahoney's recipe and how-to on Bûche de Noël on page 54 struck such a chord. I grew up in a French and Polish family—Mom was French and Dad from Poland and Bûche de Noël was only one dessert in an overall feast that combined their family traditions. The other desserts for our Christmas Eve dinner, or what the Polish call Wigilia,



also included Polish favorites such as fruit-filled kolache and faworki or angel wings.

My mother was a fabulous cook and could make just about anything taste delicious but she was challenged by my Dad's stubbornness to maintain Polish meals and traditions. So for the holidays, we developed our own combined traditions to satisfy everyone and keep peace in the family. Now, two and even three generations on, the extended family gets together over borscht with tiny mushroom pierogi, bigos (or hunter's stew), roast duck, roast beef, turkey, ham and more. And our dessert table has expanded to include decorated cookies and even fruitcake.

All of this is to encourage you to look closely at the designs featured in our holiday showcase, because I'm sure you'll find new designs and techniques to add to your repertoire.

So from my extended family to all of you, our ACD family, I hope you all have a busy and fulfilling holiday season with plenty of time to rest up before heading into the New Year.

Grace McNamara, Publisher

'TIS THE Season

...To be frantically busy with holiday cake and cookie orders. So before the real rush hits, here's some inspiration for the sweetest, craziest time of the year.

REBEKAH WILBUR Rebekah Naomi Cake Design Montclair, VA

"This was created for a holiday-themed photo shoot," explained Rebekah Wilbur. "I wanted to create a beautiful and elegant cake incorporating the colors of the holiday season while using seasonal foliage and florals in a modern way." The cake features a cascading design of seasonal holly leaves accented with a stylized poinsettia layered over hand painted wafer paper sheet music. "I created the music using edible ink inside a simple fountain pen," she added, "using the Christmas carol 'O Come All Ye Faithful."



Rebekah shares her quilling techniques and examples of other quilled designs in a tutorial you can access online via ACD+ at AmericanCakeDecorating.com



MAYRA ESTRADA

Cake Creations by ME | Granada Hills, CA



"My design aesthetic is clean and modern," said Mayra Estrada. "I wanted to create some designs to show how traditional seasons can be tastefully incorporated into a classic, but contemporary wedding cakes." To demonstrate how the season can be referenced without using traditional green and white schemes, Estrada sent in three distinct looks.

Dove: "I wanted to incorporate a Rococo blend into this design with modern techniques such as the rosettes, jewels, silver painted swirls and flowers, all topped by a dove which is a symbol of both love and Christmas."

Poinsettia: "The goal with this cake was to reference the holiday season without being obvious, so I chose a warm rose gold with a rich texture and provided a single, dramatically overscaled stylized poinsettia as the focal point."











DANY LIND Dany's Cakes | Turner, ME



Dany Lind honestly has dozens of wonderful cookie designs to choose from, so we had to settle on just a few. To break with the typical holiday color schemes of red and green, we selected these, and she gave us her thoughts on each.

Elves: "These elves were inspired by a Christmas stocking. I turned the elves into the faces of my friends' kids to surprise them in their holiday cookie orders. They are all piped and hand painted with wet-on-wet stars."

Snowmen: "I've done regular cookie snowmen by the hundreds, so when I saw a windblown snowman on a holiday rug, I knew I needed to make him into cookies. The nice thing about these snowmen and the elves is that they don't require a specific cutter, I hand cut them all with a bench scraper."

Wreath: "This cookie wreath was created for my family last year because, frankly, I was tired of making elaborate cookies, and this was both pretty and very easy. A mix of holly leaves and small circles, airbrushed and sugared, and arranged on a platter that, now that I think about it, I don't believe I ever got back..."





HAZEL WONG

Hazel Wong Cake Design Singapore

"I knew immediately I wanted a white Christmas design for this cake," said Hazel Wong. "In order to achieve the effect of snow in the forest, I used royal icing across the whole cake roughly spread for the look of tree bark, with snowy pine trees on the bottom tier." To add color and additional detail Wong included some poinsettia, foliage and berries.





TANYA HALAS Cake Heart | St. Andrew's, MB

"I really like the simplicity of this design—the pops of rich color of the shimmering baubles against the glittering white cake," explained Tanya Halas.







LIZ HUBER Cakery Creation Ormond Beach, FL

One of the few autumnal/Thanksgiving designs in this holiday round up is a pumpkin-centric design from Liz Huber. The pumpkin-shaped tiers were covered in a light coral fondant, then airbrushed copper and orange for depth and detail. The gumpaste leaves are also airbrushed in fall colors. To create the basket effect on the bottom tier Huber individually cut fondant pieces and carefully positioned then airbrushed the basket in warm brown.



CANDICE OSSMAN Baked Bliss Cakes Woodbridge, VA

This 50th birthday/holiday cake features a Santa inspired by the illustration on a greeting card from the '60s.



VIOLET LIN TRAN

The Violet Cake Shop | Markham, ON

"I came up with this design because I wanted to mix things up a bit and do a 'non-traditional traditional' cake," said Violet Lin Tran. "So I decided to go with a bold, non-traditional color choice—I've never seen a Christmas cake that was primarily black. Given that black is part of Santa's suit, I thought it would be an appropriate choice that would be different but not too offbeat." Other non-traditional elements include wafer paper which was used for the stylized Christmas tree in front and for the cardinal, as well as a few stylized poinsettias, these flowers made with Tran's signature two-toned petal technique. The gumpaste mistletoe was made by following a free tutorial by Petalsweet Cakes on The Cake Blog. A big gift bow serves as almost a separator as well as decoration and a few snowflakes stand out against the black fondant.





MARLENE DEBATTISTA

CakeHeaven by Marlene Siggiewi, Malta

When we posted requests for holiday cakes back in July and August, we were thrilled to receive an email for Marlene Debattista with not one, not two, but six charming Christmas cakes! Here are her descriptions of each of her designs.

Dear Santa: "I wanted to translate into sugar the images one finds on vintage Christmas cards with happy Christmas scenes that most of the time include children or families enjoying the holiday season. A little girl is posting a letter to Santa in a framed design topped with an arrangement of Christmas flowers and foliage. The colors used were also intended to give this cake a vintage feel."

Penguin Family: "A little penguin family decking the Christmas tree and affixing the Christmas lights is my attempt to capture the excitement and joy felt whilst decorating our homes for the Christmas season. Because it was a predominantly white cake, I used bright colors for the Christmas lights and the Christmas tree decorations."

Santa Claus is Coming to Town: "When designing this cake I imagined a sleepy village scene during the middle of the night with all the children asleep awaiting Santa Clause. Inspiration for the Christmas village came from an illustration I saw in a magazine while the Santa Claus and trees cake topper were inspired by North European wooden Christmas decorations."

Christmas Roses: "This two-tier cake was inspired by an image from a Christmas card, combining some of the various symbols we associate with the holiday such as mistletoe, Christmas roses and Christmas baubles. The baubles are based on some that I hang on my Christmas tree each year."











DINA NAKAD

Miettes | Baabda, Lebanon

"These two Christmas-themed cakes were done for the same little boy for his first birthday," explained Dina Nakad. "He had two different birthday parties, one with family members and another one with friends. The two cakes had to be totally different in design but the little boy's mom gave me free reign on the designs. I really felt, since it was a Christmas birthday that I needed to incorporate Christmas trees on both. One featured a 3D tree while the other included a design made using holly leaf cutters set on a basic tree shape. The little dog by the side of the tree was made from fondant."



RABIA RAFIQUE Cake Art by Rabia | Vancouver, BC

"I don't get many chances to design Christmas cakes, so I wanted to use rich vibrant colors, as well as snowflakes and sparkle, all while keeping the look very simple yet striking," explained Rabia Rafique. "I'm pleased with how the combination of red, green and gold turned out."

Photography: Liz Seguin, Just Shoot Me Photography, Inc

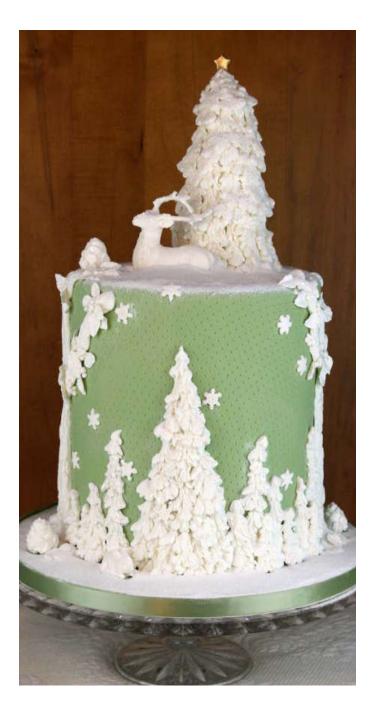


NOREEN MACK

Box Hill Bespoke Cakes | Comber, Northern Ireland

For her 12 Days of Christmas collaboration cake design Noreen Mack had the five golden rings verse. "My inspiration came from a love my husband Peter and I have for castles, of which there are some beautiful ones in Ireland." explained Mack. "So I took advantage of the first part of the verse as well, mentioning "my true love" and used it all as an opportunity to make a long- dreamed-of romantic castle cake!" She decided to use the cake as a way to develop several new skills and techniques, as well as extensive embossing, texturizing and dusting in order to give character to the walls. The two floating staircases required templates to make sure they'd fit perfectly.

"I researched many different castles but wanted to put my own romantic stamp on it and decided the five little elves and my true love on the top suited my vision. After three weeks of long days and several late nights my castle was finished and my marriage was still intact!"



PATRICIA MOROZ Starlight Custom Cakes Boothbay, ME

Basing her color scheme on a piece of Wedgwood china that she owns, Patricia Moroz built up snowy pine trees for dimension, sprinkling stamped snowflakes across the upper portion of the tier.



CYNTHIA LOROW

The Vagabond Baker Weston, FL

For her reindeer and snowflakes cake Cynthia Lorow embossed the bottom tier to resemble snow drifts, built up no doubt from the center tier's wafer paper snowflakes. A hand sculpted reindeer is surrounded by scroll ornamentation and more snowflakes, this time either airbrushed or made with gelatin sequins.



DIANA WOLKOW

Photography: Todd Trice

You may know **Diana Wolkow** from television. She frequently appears in "A Taste of History", the PBS cooking show that stars her employer, Walter Staib, chef and proprietor of Philadelphia's City Tavern. As executive pastry chef at City Tavern, Wolkow works in an open-hearth kitchen to create desserts that deliver on the restaurant's mission to provide "a culinary experience inspired by the customs and foods of 18th century Colonial America."

That pastry bag is surprisingly contemporary touch in this historic kitchen, is it not?

It was surprisingly difficult to choose just one item for this piece, but I finally settled on these non-slip, disposable piping bags from One Way. It gets hot in my kitchen! My hands may be sweaty, or damp from constant washing, they may be oily from kneading dough or making buttercream, but no matter the scenario, I can always rely on a sure grip from these lime green, non-slip, disposable piping bags.

Traditional reusable bags may be the most green in terms of the environment, but they can also hold onto odors from the previous filling, grow mildew if not cared for properly, and be slimy or slippery after washing.

Why this particular brand and bag?

Other disposable bags tend to either be too rigid, or too soft, and forget about a solid grip...I've found that other bags have zero traction. These green bags are durable enough to use for a day or two, but inexpensive enough to toss after use. They are stiff enough to hold a tight twist, but soft enough to offer a comfortable grip. They never get mildew-y, they are a fun pop of color in my windowless kitchen, and, most importantly, my hands never slip!



What do you use it for?

I pipe a variety of items in the restaurant—from whipped creams and mousses, to buttercreams and ganaches, to butters and sauces. I have a piping bag in my hand several hours out of almost every day. For example, to finish off this "Excellent Cake" as interpreted from Martha Washington's Book of Cookery, I developed an orange buttercream that I use for both the filling and the icing.

Can you explain what you mean by interpreting Martha Washington's recipe?

Martha Washington was a culinary maven, and she has been an inspiration of mine during my years at City Tavern. The original recipe is a yeasted, beer-laden scone-like cake that would have traditionally been served with tea. However, after painstakingly translating the recipe from the 18th century lingo (i.e., quatern of clove, pecks of flour, etc.), I transformed it into a moist, layer cake using a spiced rum and black tea soaking syrup, orange buttercream made with a lot of orange zest, and candied orange wheels. After testing my various translations of this recipe, I really wanted it to be a centerpiece cake to match its name, and to honor its original creator.

Martha Washington's Book of Cookery 'To Make an Excellent Cake'

Take a peck of flowre, 10 eggs beaten, 2 nutmegg, A quartern of cloves & mace, 2 pound & halfe of fresh butter, one pound of sugar, 6 pound of currans. wash, dry, & pick them very well. then take halfe a pownd of candyed orring, leamon, & citron pill, & mince it small. & make a possit with good cream, halfe A pinte of sac, & as much Ale. & put halfe of yr butter into ye posset & ye other halfe with some good ale barme. Put in ye flowre & break it in, into small bits, & strow in some rose w mond, & sack as you mingle & knead up. A little ambergreece in ye Jack. ACD

Editor's note: The contemporary version of this historic cake, as developed by Chef Wolkow, is featured in this issue's Last Bite, on page 68.

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THE Madeleine QUESTIONNAIRE

Our take on the Proust Questionnaire, in deference to his masterpiece Remembrance of Things Past, where a madeleine dipped in tea evokes waves of sensory memories.



Sara Lewis moved to the United States nine years ago, after meeting her American husband in Brazil. Having previously worked with clay, she fell in love with cake, especially fondant because it allowed her to apply many of the same skills and techniques. Her latest project is a new book Sweet Heaven, featuring a variety of cake and cupcake designs with step-by-step instructions.

What's your secret weapon in the kitchen?

I incorporate a lot of Brazilian flavors in my cakes and desserts. When living there I had the opportunity to work with fresh, wonderful and sometimes exotic ingredients, so I try to use these flavors in my recipes as much as possible, although I adapt them a bit for American taste.

What has been your best professional experience to date?

Working on my step-by-step cake decorating book has been a dream come true. It has been a truly wonderful experience writing this book and sharing with others my love for cakes. But I have to say that winning a bronze medal at the 2014 Oklahoma State Sugar Art Show was also incredible. I felt like I had won the Gold! There were so many skillfully crafted cakes, that just to have the opportunity to compete with all my fellow cake masters was amazing!



Lewis' book Sweet Heaven was published in October.

What was your biggest professional disaster?

I don't think I've had any major professional disaster, as of yet, but I do have a funny story to share. While delivering a very heavy four-tier wedding cake I asked if one of the servers at the reception could help me. After setting up, I notice that the man who assisted me was licking his neck tie. I immediately looked over my cake and, sure enough, his tie had smashed all my beautiful scroll work on one side. I had my cake repair kit with me, so I could redo it, but was pleased I had the early warning that server gave me by enjoying the icing so much!

What kitchen task do you do anything to avoid?

I try to be as organized as possible, when I'm in the kitchen, and normally I finish my cooking or baking with no dishes to wash because I wash as I go, but don't ask me to clean the stove!



Appearing on "Sweet Genius" is dream for many cake artists.

What famous person would you most like to have created a dessert for?

Ron Ben-Israel. I tried to get on his show "Sweet Genius" and I could just picture him saying "Congratulations, Sara Lewis you are a Sweet Genius!"



Brigadeiros were predicted to be a growing food trend in 2016, so see what the fuss is about.



Get a basic Brigadeiro recipe and some variations online via ACD+ at AmericanCakeDecorating.com

What's your favorite recipe you've developed?

In Brazil we have a very popular desert called "brigadeiro", the base of which is condensed milk and chocolate powder. With this basic recipe, I came up with a very special filling for cakes by just incorporating a mixture of nuts, mixing and cooking it all together. It is so good that I could eat loads of it every day!

What's the best advice you've ever received?

A few years ago I applied for a pastry chef position in a popular café in my home town. I prepared a fine selection of my desserts and a lovely flower pot cake. The chef tried everything and then looked at me very seriously and said, "Your pastries and desserts are very good, but I don't think you are a pastry chef. You are an artist." It's as if a light just clicked on in my head and I realized I had the ability to transform simple tasteful cakes into pieces of art. Since than I have





worked very hard to develop my skills in order to express my creative spirit through cake. ACD

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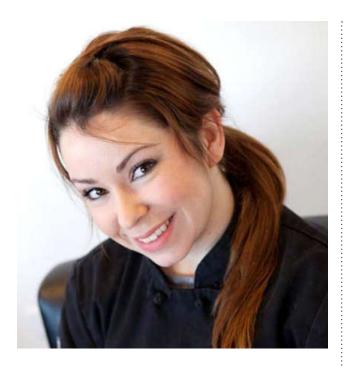


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After trying a variety of different artistic experiences, Avalon Yarnes found her calling when she discovered cake design. She credits an episode of Food Network Challenge with Mike McCarey as the moment she realized "This is what I was born to do."



With her attention-grabbing, incredibly detailed sculpted cakes, featuring pop culture icons or amazing characters from her own imagination, Yarnes' relatively quickly developed a career that was split between more traditional client cakes and the out-of-the-box creations she loves to come up with.

"A good amount of the weddings that take place here in Colorado tend to have rustic and/or nature themes," she explained. "There are a lot of cakes that include wood textures, and rustic buttercream, but there are some daring brides whom are willing to open their minds to some new and fun stuff."

Over the past two years however, Yarnes has been steadily shifting her business away from clients and into developing designs for the purpose of teaching. "Teaching has actually now become my main focus," she said. "I'd say 50% of my time is spent on research, development and making the cakes. The other 50% is filming the class, writing the articles, responding to members/students and managing the website." She has classes on CakeMade, on her own website and also teaches live.

Yarnes mentions the "never-ending infinity of cake techniques, where there is always so much more to learn and explore," stating specifically that she'd really like to learn more about pulled and blown hot sugar. "I look up to amazing artists such as Ewald Notter. Oh, to be a fly on the wall of his kitchen!"

But the development process necessary for being a full-time instructor-coming up with the concepts, executing the idea and documenting it for instruction-means she is most often busy dreaming up more amazing cake ideas. "When I come up with a cake that is something I want to teach, I build it with a class structure in mind. I take notes as I go and scaling down where I need to. I had often found myself going overboard with my projects, realizing as a class it would take four days to teach! So I try to properly scale my projects now, while trying to load as many techniques in as possible for the best student experience. For my online school, I can break up my classes into separate lessons so that the student doesn't have an information overload."

"Online teaching, for me, has become a large portion of my focus," she continues. "The content for Avalon Cakes School of Sugar Art includes a wide variety of techniques in the tutorial library. I try to balance the techniques and projects between ease of understanding and depth of information without leaving you stuck staring at a computer for eight hours. However, some classes do need



ABOVE: At work on the original Octochef cake for the 2014 NCACS cake competition. She won People's Choice awards that year out of more than 300 cakes entered. BELOW: The Dragon is a new design developed for "Cake Crusade Ireland", a team-teaching event at The Ribbon Shack in Dunboyne, Ireland, with members from the Cake Revolution.

to be a full day, and that is where live classes are necessary. Live instruction allows me to coach people through the process while helping them figure out where they can improve or tweak as they build their cakes."

Some of her most popular online tutorials include Mold Material Recipe and Wafer Paper Filigree, while for live classes, she's in high demand to teach both her techniques for bust cakes and her "Octochef" class. "The Octochef cake stemmed from my mild obsession of all things octopus," Yarnes said. "I had done an Octopus cake in the past, having been inspired by Karen Portaleo's octopus cake a while back. But I wanted to give him a more complex structure and a twist to make him a bit more fun—so I came up with an octopus making sushi! I think students really gravitate towards him because of his structure and the unique painting."

This passion for pushing creativity in her cake design has made her a soughtafter "get" for many cake collaborations and even to have her participate in competitions. Given her busy schedule, she reviews such opportunities with a critical eye. Regarding collaborations, she notes that the theme needs to encourage an instant sense of excitement or design idea to really get her on board. "There are so many great things about collaborations—they provide a freedom to explore new ideas and designs, which is something you rarely find with customer cake projects," she said. "There is the community of











LEFT: A winter wedding cake that is both glam and rustic, the perfect combination for much of the Colorado market. ABOVE: A selection of some of Yarnes' most popular busts—Popeye and Pin-up Girl from 2014, and Dumbledore from earlier this year as part of the Birthday Mischief Managed collaboration for J.K. Rowling's (and Harry Potter's) birthday. BELOW: The steampunk super girl from 2014 was for the Steampunk Sugar Geeks collaboration.

collaborators, a place where you get to share your excitement, feedback and support each other. Then there is the excitement of the "event", which is the release day, where everyone is essentially geared up to see the release of all the creations. Collaborations are an opportunity to enjoy creating, explore techniques and something new for your portfolio. But you can't take on too many at a time, or you'll find yourself penniless and exhausted!"

That said, she values the support she has received from the cake community and works to share that experience with others. "I am always keeping my eyes open for amazing cakes and cake artists. I think in order to keep a strong and thriving cake community, we need to uplift each other," she notes. "There are so many styles, approaches and views in the world of cake. The community continues to grow, techniques continue to develop—it's a beautiful thing!" ACD

Weblinks

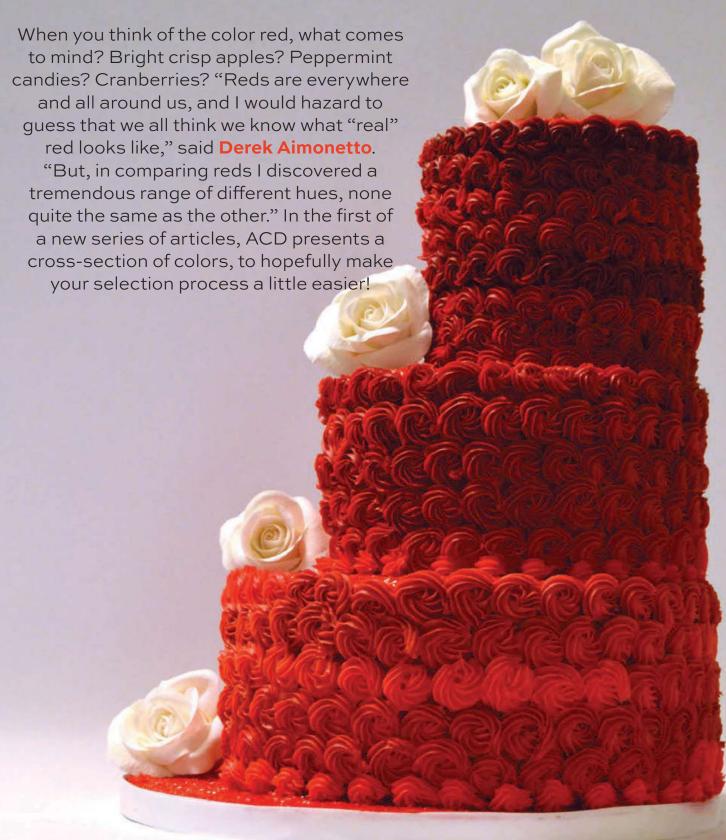
Avaloncakes.com Avaloncakesschool.com Facebook.com/AvalonCakes Instagram.com/Avaloncakes Twitter.com/AvalonCakes

Avalon Yarnes has offered a special discount for ACD readers: 50% OFF YOUR FIRST **MONTH** of either the Classic or Premium memberships at AvalonCakesSchool.com.

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FINDING THE RIGHT Red



Achieving the correct shade of color is important in sugar artistry, but when you shop for red food coloring for your latest project, how do you know which is the right red for Little Red Riding Hood's cloak or the deep fiery glow of red hot lava oozing down the side of a volcano? And exactly what shade of ruby do you choose for Dorothy's slippers? Selecting a color is also a matter of personal taste, not everyone is going to agree on the same red to use for a fire truck. The media conveying the color is an important consideration. Some people prefer to work with gel food coloring in squeeze bottles, while others prefer to invest in powder colors that can also be used in chocolate and other confections, and still others prefer pourable liquids.

I was excited to work with American Cake Decorating on creating a new color resource for sugar artists. Our goal was to provide a sampling of food coloring agents in order to explore all these variables—and hopefully give readers the ability to find the specific red they are looking for. These red samples range from the orange-red of scarlet to the deep blue-reds of crimson. I gradually added the coloring to an all-white buttercream until reaching the recommended saturation, then let the mixture sit overnight to allow the pigment to intensify.

Weblinks

Ckproducts.com Bkcompany.com/chefmaster_our_products Lorannoils.com Amoretti.com Sugarpaste.com Globalsugarart.com Chefrubber.com Americolorcorp.com

Tips For Working With Red

If you want to make your red less bright, add a little green to dull it down.

Although you can make pink by adding only a small amount of red to a large amount of white frosting, pink is better achieved using a separate food coloring, such as soft pink, rose pink, bubble gum pink, etc.

If you are seeking a truly deep shade of red, add enough food color to fully saturate your icing and then cover tightly and let the icing rest a few hours or overnight before decorating—the color will deepen over time.

If you are decorating using a frosting that uses butter, remember to select your shade of food color knowing that the yellow of the butter will shift the hue.

If you want your red to appear brighter and more intense, work some green into your overall design. As green is a complementary color to red on the color wheel, it will make your reds more striking by comparison.

Derek Aimonetto owns Sweet Life Cakes, Cookies, and Confections in Madison, WI. Derek has been baking for more than 15 years and teaches baking, pastry arts and cake decorating through Madison College's Adult Continuing Education Program.



Weblinks

SweetLifeMadison.com Facebook.com/ Sweet-Life-Cakes-Cookies-Confections Derek@SweetLifeMadison.com

Samples

For each sample I have listed the name of the color, -**CHRISTMAS RED** manufacturer and food color medium. LorAnn Gourmet Gel Food Color Jar



HOLIDAY RED AmeriColor Gel Food Color Squeeze Bottle



CHRISTMAS RED CK Products Gel Food Color Jar



SUPER RED ChefMaster Gel Food Color Jar



CHRISTMAS RED LorAnn Gourmet Gel Food Color Jar



TULIP RED AmeriColor Gel Food Color Squeeze Bottle



TULIP RED "NO TASTE" ChefMaster Gel Food Color Squeeze Bottle



STRAWBERRY LorAnn Oils Liquid Food Color Squeeze Bottle



RED Amoretti Liquid Food Color Bottle



TULIP RED "NO TASTE" ChefMaster Gel Food Color Jar



RED AmeriColor Powder Food Color Jar



SUPER RED AmeriColor Gel Food Color Squeeze Bottle



BRIGHT RED CK Products Gel Food Color Squeeze Bottle



SUPER RED CK Products Gel Food Color Jar



HOLIDAY RED CK Products Gel Food Color Squeeze Bottle



RED RED ChefMaster Gel Food Color Squeeze Bottle



RED RED ChefMaster Gel Food Color Squeeze Bottle



SUPER RED CK Products Gel Food Color Squeeze Bottle



RED RED CK Products Gel Food Color Squeeze Bottle



RED ChefMaster Powder Food Color Jar



RED RED AmeriColor Gel Food Color Squeeze Bottle



RUBY RED LorAnn Gourmet Gel Food Color Jar



RED LorAnn Gourmet Powder Food Color Jar



POINSETTIA Crystal Colors Powder Food Color Jar



CHROMO DUST SUPER RED Alan Tetreault Select Products Powder Food Color Jar



SUPER RED Alan Tetreault Select Products Gel Food Color Squeeze Bottle



ABSOLUTE RED Amoretti Liquid Food Color Bottle



CHERRY FOR KATIE Crystal Colors Powder Food Color Jar



AUTUMN BLAZE Crystal Colors Powder Food Color Jar



RED Chef Rubber Paste Concentrate Food Color Jar



SUPER RED ChefMaster Gel Food Color Squeeze Bottle



RED Chef Rubber Powder Food Color* Jar



RED LorAnn Oils Liquid Food Color Squeeze Bottle



XMAS RED AmeriColor Gel Food Color Squeeze Bottle



NATURAL RUBY RED Amoretti Powder and Liquid Food Color** Jar

- * For Sugar (Water Soluble)
- ** Amoretti offers this color in both liquid and powder, generally for use within baked goods (as opposed to buttercream). The powder should be mixed into the liquid in your recipe and the deep pink/violet of the color transitions to a more standard red once baked.

IN FOR A Pound

"The forerunner of all modern cake recipes is based on sweetened breads first made in 17th century England," said **Eileen Gray**.

"I think it's interesting to explore how we got from there, to what we currently call pound cake."





The cake made with the traditional creaming method is on the left, while the one made with reverse creaming is on the right. There is a visible difference in texture.

The prototype of the pound cake began as a variation on sweet breads, such as stollen and panettone, which contained candied fruits, nuts and spices to add sweetness, and relied on yeast for leavening. But over the years the fruits and nuts disappeared and instead of relying on yeast for leavening, the butter and sugar were beaten, or creamed, together to create air bubbles in the batter. By the 18th century there were frequent references to "pound cakes" or in France, quatrequarts (four fourths) regarding this now more obviously cake-like treat.

As bakers gradually changed the proportions and adapted the recipe to suit their own tastes, distinctive recipes evolved, eventually leading to the development of sponge cakes, butter cakes and others. As chemical leavening (baking soda and baking powder) became available, the texture of the "traditional" pound cake also lightened up.

Today, a cake made with traditional one-pound proportions, produces a cake that probably won't appeal to the modern palate—the result is very dense and tight. There needs to be a little milk and some leavening, to create a pound cake with a tight crumb and a melt-in-your-mouth texture.

Looking at a Recipe's Roots

It is interesting to investigate this mother-of-all-butter-cakes recipe to gain insight into cake mixing techniques and to how each ingredient acts within the recipe. In baking you can't haphazardly change ingredients and assume you'll get the desired outcome. So we're going to explore the pound cake recipe and look at each ingredient to discover its role in the cake. We'll test how manipulations to the technique and formula can change the outcome of the product and in doing so,, you'll see how to start with a base recipe, then tweak the ingredients and/or techniques to achieve your specific goals.

When I was in culinary school, our first lesson in the "cakes" section was the basic pound cake. Not only did we have to use the original "quatre quarts" recipe, we were required to cream the butter and sugar with a wooden spoon, by hand. We had to add the eggs one at a time, while trying to keep the proper texture of the batter. At the time it seemed a little extreme since we knew we'd never actually make a pound cake by hand, especially in a pro kitchen. But the exercise did reinforce how important technique is, not only for pound cake but for all baking. Because the original pound cake recipe is so simple, it's the perfect vehicle to test how mixing technique can affect cake texture.

The Process of Creaming

The traditional creaming method starts by beating together the butter and sugar. The sharp edges of the sugar crystals cut through the butter to create lots of little air bubbles. The eggs are added one at a time and the flour is added last. As





Although the loaves looked similar as they came out of the oven, the cakes did have slightly different textures. The cake made with the reverse creaming method, on the right, a softer bite than the cake made with the traditional method.

soon as the flour is added, gluten, the protein in the flour that gives baked goods their structure, will start to form so you should not over mix the batter once the flour is added. As the cake bakes the air bubbles trapped in the butter will expand in the heat of the oven producing, in theory, a light and airy cake.

An alternate technique used by many modern bakers is the reverse creaming or two-stage method. The reverse creaming method starts by beating together the flour, sugar and butter. Gluten won't start to form until the flour comes in contact with a liquid (the egg whites) and coating the flour molecules with butterfat creates a barrier that slows the formation of gluten. The reverse creaming method should, in theory, make a cake with a more tender and velvety texture. But it may be a little more dense than a cake made with the traditional creaming method because we don't create all those little air bubbles by creaming the butter and sugar first.

Testing the Creaming Methods

I ran a test to compare how the two different mixing techniques worked with this very basic recipe and I repeated the test a second time. For each test I mixed one batch using the traditional creaming method and one batch using the reverse creaming method.

Each batch of cake contained exactly eight ounces each of cake flour (sifted), granulated sugar, unsalted butter and eggs. The butter and eggs for each batch of cake were at ideal room temperature, between 65-70°F. All the cakes were baked in identical 9" x 5" loaf pans at 325°F in a convection oven.

Both tests yielded similar results. On first inspection the cakes made with the different mixing techniques looked very similar. Both had the same volume of batter going into the pan. The batters were similar in color and took about 55 minutes to bake. Both cakes domed and cracked down the center. The baked height of the cakes was similar, though the cakes made with the reverse method seemed to peak a little more in the center. The cakes made with the traditional batter baked up a little darker than the reverse batter.

Once I cut and tasted the cakes more differences became apparent. The cakes made with the traditional creaming method had a very tight crumb and there were a few pockets of air in the cake. The cake was a little chewy with a slightly bouncy texture. When I pinched a piece of the cake between my fingers it held together a moment before breaking up.

The cakes made with the reverse method also had a tight crumb, but it was very consistent with no air pockets. When I pinched a piece of the cake between my fingers it broke apart more easily.

While there was no tremendous difference between the cakes, the cake made with the reverse creaming method was softer and more tender than the traditional mix, definitely desirable traits for a modern cake. I was a little surprised that the traditional creaming method did not produce a lighter, more open crumb for the cake. I suspect this was related to the amount of eggs in the recipe, but more on that in a future article!

While neither cake would be my choice for a final recipe, I would definitely choose the cake made with the reverse method over the cake made with the traditional method. In the next issue we'll address how adding salt, flavorings and leavening can improve on the basic pound cake recipe. ACD

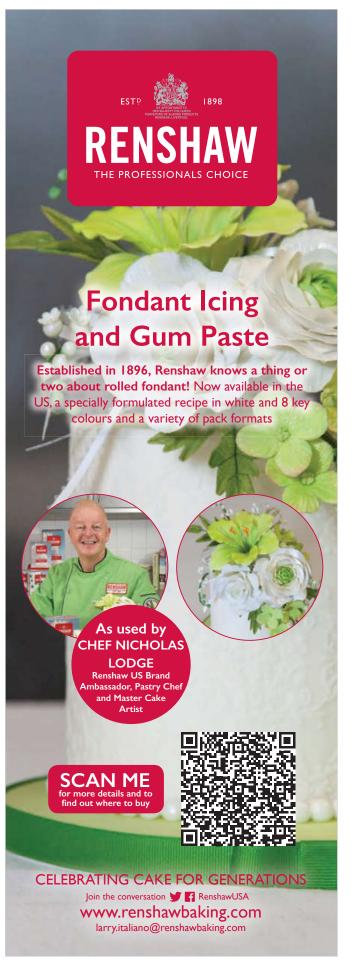


See some of Eileen's process shots from this creaming experiment online at ACD+ at AmericanCakeDecorating.com.

Eileen Gray earned a degree in pastry arts from The Restaurant School at Walnut Hill College in Philadelphia. Chef Gray worked with Gunther Heiland, a master pastry chef at Desserts International, was assistant pastry chef at the Bellevue Hotel and was the pastry chef at a British tea shop where she specialized in creating traditional British wedding cakes.



Since 2007 Eileen has been the owner and pastry chef of Cake Art Studio, an award-winning custom cake bakery. In 2015 Eileen launched her blog, Baking Sense, to share her love for baking and her years of pastry experience with the home baker.



SweetINFUSION

Flavor-infused coconut oils are a simple 1:1 swap with butter (or other fats) in most recipes, while adding a healthy dose of flavor. Kara Buntin tries a few in different flavors and recipes.



Flavor-infused sweet coconut oils from Primal Essence open up new baking options.

The infused coconut oils from Primal Essence that I received to work with stated they were a good substitute for people who are sensitive to dairy products. Offered in ginger, cinnamon and vanilla, the most basic use is to spread them on toast instead of butter and jam, or mix them into your oatmeal or a smoothie. But I wanted to see how they'd work in some core dessert recipes.

I was very pleasantly surprised when I opened the jars, because the fragrance from each was strong and true not artificial and not overpowering, just very appetizing. The flavors for these are oil-based, not achieved using dried spices, so they are truly potent, in the best sense of the word.

Recipe Tests

I started my experimentation by making marshmallows that included some of the ginger and the cinnamon coconut oils. I only added a little because I wasn't sure how strong the flavors were going to be based on the fragrance. The resulting marshmallows were delicious and had a spicy flavor that reminded me of winter months and gingerbread. The next recipe was a snack bread where I substituted the ginger sweet oil for the butter. It baked with a larger crumb than expected, but the ginger flavor was very good. I should note that when baking with these coconut oils you definitely get some coconut flavor, but it's subtle. The oils are solid at room temperature, and they can also be melted to use as a liquid. They'll come back to a solid state when they cool off, but they can be used as a solid fat or as a liquid oil in recipes.





Cinnamon Chocolate Cake With Coconut Vanilla Meringue Buttercream Serves 12-15

INGREDIENTS:

2 c all-purpose flour

2 c sugar

3/4 tsp baking powder

1/2 tsp salt

1/2 c sour cream

1/2 c melted Primal Essence Cinnamon Sweet Coconut Oil

1 c coffee (or 1 c hot water and 2 tbsp instant coffee)

4 oz unsweetened chocolate

2 eggs

PROCEDURE:

- 1. Line the bottom of two 8" cake pans with parchment or waxed paper and set aside.
- 2. Preheat the oven to 350°F.
- 3. Melt the unsweetened chocolate in a microwave.
- 4. Put the dry ingredients in the bowl of a stand mixer and blend.
- 5. Add the liquid ingredients together and add to the dry ingredients, mix well.
- 6. Add the eggs and mix well.
- 7. Add the chocolate and mix for 1 minute.
- 8. Pour the batter into the pans. The batter will be very liquid. Bake at 350°F for about 30-40 minutes, or until a toothpick inserted in the center comes out clean.
- 9. Let the cake cool completely and ice with the meringue buttercream.

Bake Me a Cake

After the snack bread, I decided to do a cake and try the oils as a liquid. I also wanted to see how it would work in an icing recipe. The result was a cinnamon chocolate cake with vanilla-infused sweet oil in a meringue buttercream it was delicious.

Using the oil as a solid in the meringue worked really well, except that the icing was very soft. As it sat out overnight it did cool off and was stiffer the next morning, so keeping the icing cool is key. I wouldn't use it on a buttercream cake at an outdoor reception in the middle of the summer, but only because of the texture. It was delicious otherwise, and the infused flavors weren't overwhelming.

My final experiment was butter cookies. I used the cinnamon oil in them and they baked up nicely but they were a little paler than regular cookies. The lack of browning wasn't necessarily a bad thing, but you'll need to be aware of it if that's how you judge the done-ness of cookies normally. The cinnamon was a nice flavor add-in, but you could easily use any of the sweet oils in the recipe if you want those flavors instead. ACD

Weblink Primalessence.com

Kara Buntin owns A Cake To Remember, LLC, an award-winning, home-based, all-scratch custom cake business in Richmond. VA. She also sells cake decorating supplies and gumpaste flowers through her Etsy shop, and blogs about home-based business and cake decorating topics.



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Acaketoremember.com Acaketorememberva.blogspot.com Etsy.com/shop/acaketoremember Facebook.com/acaketoremember Twitter.com/acaketoremember



Get more recipes online at ACD+ at AmericanCakeDecorating.com.

ALL AROUND THE World

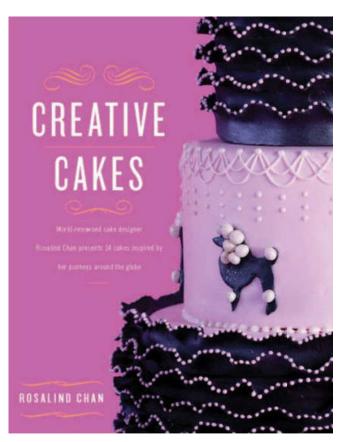
"Creative Cakes began with the idea of introducing different cake designs and techniques based upon Rosalind Chan's travels around the globe," said Sylvia Wilson. "It's an inspired trip, from beginner to master skills, from delicious recipes to finishing techniques, covering what any decorator would need to successfully accomplish each design."

Rosalind Chan is a world-renowned cake decorator and international instructor who brings a wealth of design inspiration and educational acumen to her book Creative Cakes. She holds several pastry degrees including a Masters in French Pastries from the Ritz Escoffier in Paris, a CMSA from ICES, member of the Wilton hall of fame, earned a CMSA from ICES and opened the first ever authorized Wilton Method Instruction Training Centre in Kuala Lumpur, Malaysia. In the course of all that traveling she drew inspiration for these different countries, their cultures, their flowers and their traditions. Creative Cakes brings together 14 unique designs by Chan representing these countries—Thailand, Indonesia, The Philippines, Russia and many others are all featured, each with sufficient how-to information and images to encourage even novice decorators, although the finished designs do require a degree of skill to perfect.

A Look Inside

The first section of this book covers the basics, from tools and equipment to the pantry and the fridge, providing the beginner a great idea of what to expect to have on hand at all times. Chan also addresses basic skills such as covering a cake in fondant, stacking and carving a cake and covering a cake board.

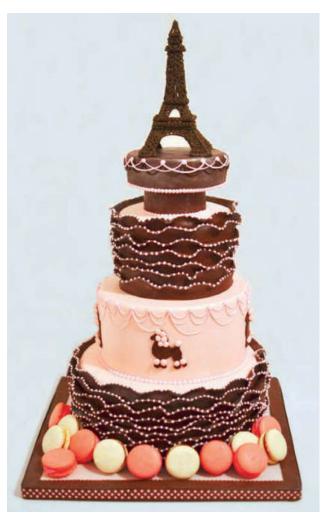
Some core decorating skills are addressed next, with step-by-step information on several flowers, an introduction to piping and extension work and the basics of royal icing transfers and patterns.



Used with permission from Creative Cakes by Rosalind Chan. © 2014, Whitecap Books, ISBN 978-1-77050-213-0

My first action was to browse the book, and I found her designs to be so colorful and full of life I had a hard time trying to decide on a project. She captures the different locations with a touch of history and a flower that defines the destination, and each one had such beauty and style. Every project begins an identification as to what skill level is recommended, followed by what supplies are needed to achieve the design. Every project also includes full color illustrations that are easy to follow. The book includes templates in the back for each design and lists the suppliers used for the cutters and various tools.

While most of the designs are for moderate to advanced skill levels, there are a few for the beginner decorator. To get the most of out of this book though, I would recommend it to those who have had some experience in modeling, flower making and using royal icing for string work and piping.



Wilson's finished cake was 24" high and was donated to a breast cancer awareness event.

An Afternoon in Paris

After a household vote, the French design, 'A Parisian Afternoon', also featured on the book cover, was decided upon. This was listed at an advanced skill and, after creating it myself, I found that to be an accurate assessment! The project requires a lot of piping, including some extension work, and for the full effect, the baking of an assortment of pastel colored macarons. So be ready to commit to some serious time with your pastry bag!

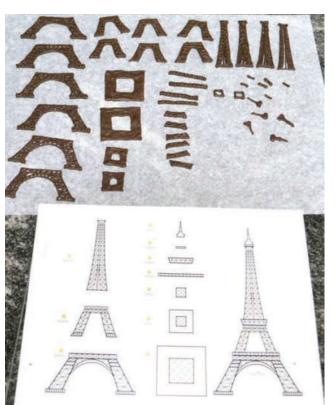






"If you cover the strips with plastic wrap or another silicone mat, they will remain flexible and will be less likely to crack when you go to create the ruffles," said Wilson. "The easiest way to make a ruffle is to push in one part with your thumb while pushing out the other with a finger. Gently rub the lines where each strip meets until they mold together. Modeling chocolate will create a seamless design with just a little warmth from your hand."

For this project Chan recommends using modeling chocolate for the ruffles, which I had never even thought of doing. I found it to be a great change from using fondant in the best way—it was much more forgiving and allowed me to take my time without the fear of the edges drying and cracking.







"It was beneficial to make at least two of each royal icing pieces for the tower. I had two pieces break but I had the extras on hand to work with," said Wilson. "For the macarons, it was important to follow the directions as close as possible, especially with the drying times. Patience and practice are the key to making a good macaron!"





The piped Eiffel tower was challenging, but the template covered every aspect of the design. I would recommend over-piping each piece for added strength, especially if your finished piece requires transportation.

I also decided to attempt the French macarons for this design. Chan describes her recipe as slightly less sweet than most traditional macarons and I agree. They were pleasant and crisp and the legs on the bottom were a wonderful height and appearance. As with the overall project, making these macarons is not for the beginner baker. It follows the traditional process and is best for those bakers who know what to look for in the consistency and structure of the batter. But in all, the final results of the design were well worth the effort.



Get the recipe for French macarons from Creative Cakes online via ACD+ at AmericanCakeDecorating.com.

Creative Cakes is not just a book illustrating cakes from around the globe—it is about including you in the journey and I look forward to creating another design from this inspiring collection in the future. ACD

Weblinks

Fort Wayne IN 46818

Rosalindscakeartistry.com Iccacakedecor.com

Sylvia Wilson.

the owner of Batter Up Cake Shop in Plano, TX, started decorating cakes literally by accident. After a car accident which resulted in two broken wrists and lots of physical therapy involving



sculpting with clay, she discovered fondant while watching a Food Network Cake Challenge. Clay was quickly replaced by fondant and almost as quickly, Wilson began winning awards at cake shows. She is a multiple-award winner at That Takes the Cake and the Oklahoma State Sugar Art Show. In 2011 she won the Star Wars cake challenge on Food Network and went on to recreate the cake for the opening of the Star Wars ride at Disneyworld. Her most recent wins included 2014 People's Choice, First Place and Best of Division wins at the North Texas Cake Show.

Weblink

Batterupcakeshop.com



www.CKproducts.com



FIT FOR THREE Kings

"With roots that go back to pre-Christian celebrations, this dessert has surely changed greatly over the years," said Kelly Lance. "But one constant has been the use of a bean or some other 'charm' placed in the filling. Whoever gets the bean either receives good luck for the coming year, must make next year's cake or, in our household, has to do the dishes! Many people also decorate the Galette with a golden paper crown to be worn by the one who finds the bean."

See recipe on page 44



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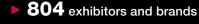
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PPAME

















Traditional Galette Des Rois uses almonds instead of toasted walnuts and generally does not contain caramel or chopped dates...mine does because I like them. They give a richness to the cake that I find delightful on a cold winter's night.

This filling recipe makes more than you will need for the cake; add some coconut to it and it makes an equally fabulous layer or batter cake filling—or you can just make two galettes. It is the end of the holiday season after all and you will need something sweet to tide you over until Valentine's Day.

Galette Des Rois

INGREDIENTS:

1 package puff pastry, thawed, or feel free to make your own (about 17 oz)

Filling

5-1/4 oz whole milk

1/2 tbsp real Mexican vanilla

1 tbsp cornstarch

2 oz butter (not margarine)

2 large eggs, lightly beaten

3-1/2 oz granulated sugar

5-1/2 oz toasted walnuts, ground

1 tablespoon rum

Kelly notes: I used a vanilla whipped rum called Calico Jack

4 oz. melted caramel, or melt about about a dozen unwrapped pieces

3 oz. chopped dates

Glaze

1 large egg, slightly beaten

PROCEDURE:

1. On a lightly floured surface roll out 1 block of the puff pastry to form a piece about 10" square. Using a sharp knife, cut out a 9" circle.

Kelly notes: I use the bottom of a cake pan as a guide.

- 2. Repeat with the second block of pastry.
- 3. Toast the walnuts on a cookie sheet with oven set at 350°F for about 10 minutes, turning once. Let cool, then grind to a medium-fine grain in a food processor.

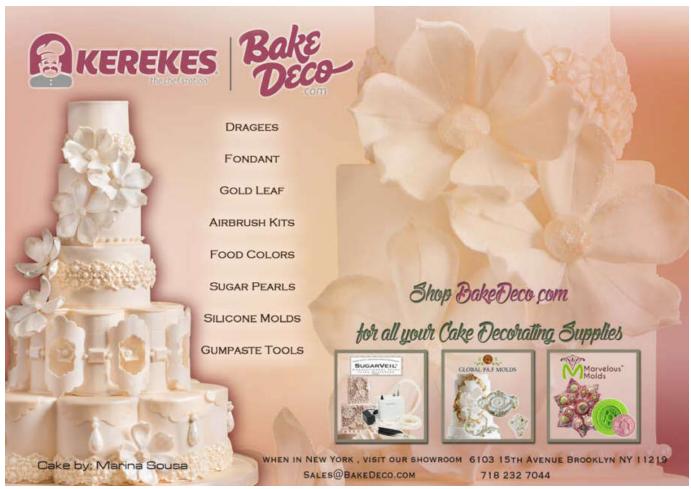
- 4. Make the filling by combining milk, butter, sugar, vanilla and cornstarch in a small saucepan. Add the two lightly beaten eggs and mix until well combined
- 5. Cook over low heat stirring constantly until it thickens. Remove from heat.
- 6. Add the liquid caramel, toasted walnuts, rum and chopped dates to the filling mixture and stir until combined.
- 7. Line a baking sheet with parchment paper. Place one of the circles in the center. Add some filling in the center of the circle and push it outward with an offset spatula until it comes to within an inch of the edges all the way around.
- 8. Add a dried bean to the filling somewhere, but not in the center as it might show when you slice the galette. Brush the margin with some of the remaining beaten egg and add the second pastry circle. Press down with your fingers all the way around to help seal the edges.
- 9. With a sharp knife, make a series of semi-circular cuts on the top of the galette. Using some of the scraps left from cutting the 9" circles, cut some strips about 1" wide and place them around the edges of the galette to help keep the filling inside during baking. Using the same sharp knife, make some decorative indents but be careful, you don't want to cut all the way through the perimeter border strips.
- 10. Cut out a crown from scraps and place it on the top of the galette. Brush the entire galette with the egg wash and place in the refrigerator for an hour to firm up the filling.
- 11. Preheat your oven to 375°F.
- 12. Bake the galette for 30 minutes or until the pastry has turned a golden brown. Transfer to a wire rack to cool. ACD



Kelly Lance, CMSA, is a self-confessed art addict who, like so many others, first discovered the sugar arts when working on a birthday cake for her daughter. In 2008, she took the ICES certification test and since then has served as an adjudicator and a test administrator. In 2010, she was on Kathy Scott's team on an episode of "The Ultimate Cake Off." She is an ICESapproved instructor and teaches both from her base in Gaston, OR, and across North America. She'd love to hear from anyone who creates their own version of this world that she developed.

Weblink frotusbush@gmail.com





Interesting PRODUCTS THAT HAVE RECENTLY CAUGHT OUR EYE.

Convenient Access

NewerTech.com

The NewerTech Kitchen Kits include the NuStand 360 and the the NuScribe ergonomic



stylus. The stand allows for full range of motion and precise positioning and is set on a heavyweight base with rubberized feet, to keep your iPad secure. The easy-clean stylus means recipes are always at your fingertips, even if your fingertips are covered in batter!

Pretty as a...

InkAndElm.com

A leading supplier of decorative backdrops, the collections at Ink and Elm include wood looks, florals,



paint textures, urban textures (think concrete and brick) and polka dot and bokeh patterns, including this bubbly pink version. Most patterns are available in 16 different sizes, started at 3 ft. x 2 ft. stands, clips and hanging accessories are available as well.

Fashion-Forward

Silikomart.com

Matelassé is new mold from Silikomart that features a classic tufting look, complete with small accent lines.



Suitable for both frozen and baked desserts, an innovative rounded corner on the top edge guarantees easy and undamaged unmolding every time. Measurements are 6.3" x 6.3" x 2" and it holds almost 34 oz.

Here's a Tip

BonNosh.com

The OodleTip Commercial Pak from BonNosh is a one-piece disposable filling and decorating bag that has an attached tip. The strong, sanitary, disposable bag has an attached, flexible, versatile tip that allows the user to choose both the tip style and size, and



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Moonlight FOREST

"I wanted to create a wintery cake that wasn't necessarily for a specific holiday," explained Laura Dodimead. "The idea of deer in a snowy forest just seemed to lend itself to the idea and I really liked the simple black and white visual, but I could also see it with silver luster, or pearl luster and matte black..."



COMPONENTS:

Three 3" x 6" square cakes, torted, filled and covered with white fondant, set on an 8" fondant-covered cake board.

Deer patterns of your choice or feel free to draw your own freehand.

FOR DESIGN & ASSEMBLY:

Grease-proof paper

Dresden tool

Rolling pin

Palette knife

2 oz white gumpaste

Cake scraper

Pizza cutting wheel

Cake smoothers

Craft knife

Wooden skewer

#00 and #1 paint brushes

Paint palette

Black luster dust (or color of your choice)

Vodka, lemon extract or ethanol

Shortening

Small amount of royal icing to use as "glue"

1 metre of white ribbon

1x pin

PAINTING THE CAKE

Draw the deer at the front onto a piece of greaseproof paper and turn the cake on its side facing up. Place the drawing on to the top of the cake and draw around the sketch with a Dresden tool to make an indentation. Remove the paper.



Mix some black luster dust on the palette with a little bit of the vodka to make a paint.

Using the #00 paintbrush, outline the deer and antlers.





Once outlined and the antlers are filled in, switch to the #1 brush to fill in the rest of the body.



Once the first deer is complete, repeat the same process of transferring your chosen images to the cake with a sketch and the Dresden tool. (Or draw freehand directly on the cake.)





- Repeat steps 4-5 to complete your design.
- The trees are painted freehand, so paint different thickness lines to give the illusion of depth to the painting.



- To make shadows, dip the brush into the paint, but then remove the majority of the paint from the brush and touch in smudged lines at the base of the trees, all facing in the same direction, to give the illusion of the sun casting its shadow.
- Set the cake aside and allow to dry.

FOR THE DEER HEAD TOPPER

Roll out 1.4 oz of the white gumpaste very thin.

Draw the deer head onto some greaseproof paper, place the paper on gumpaste and repeat the process from step 1. Or draw your deer head freehand.



12. Take a comindentation lines. Take a craft knife and cut along the

Laura notes: Carefully rub a little shortening onto the blade to allow the knife to glide through the paste easier.

Once cut out, smooth the edges down with your finger.



13. Allow to dry flat.

When dry, turn it around so the back is facing upwards, spread a little royal icing on the back and attach a skewer to support the deer head. Set aside to dry.

15. Once dry, paint the deer head black (or your color of choice).

Push the skewer into the center of the top of the cake so that the base of the deer touches the top of the cake and you can no longer see the skewer.

> Laura notes: If the skewer is too long simply cut it to size before pushing into the cake. ACD



Originally trained in interior design and upholstery, **Laura Dodimead** worked in visual merchandising and window dressing. Seven years ago, after the birth of her first daughter, baking became her creative field of choice and she launched Cakey Bakes Cakes. She quickly became known for her modelling, as well as her painted and airbrushed designs. She currently teaches modelling and airbrushing classes at Squires Kitchen International and The Cake Makery. Her first book, an introduction to airbrushing, will be released early next year.

Weblinks

Facebook.com/pages/Cakey-Bakes-Cake/495585647199966 Twitter.com/cakeybakescakes

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INSPIRED BY Christmas PAST

"One of my earliest Christmas memories is helping my mother and grandmother make the Bûche de Noël (Yule Log)," said Joëlle Mahoney. "Now, Bûche de Noël cakes can be purchased in pâtisseries, but when I was growing up, families made these from scratch to be served as the finishing touch at Christmas Eve feast. I keep this tradition up in my home, as I annually make this delightful cake to grace our table. As an aside, I continue to serve it on the very cake plate that has been in my family for four generations. Joyeux Noël!



Joelle notes: There are many, many variations on this recipe from fillings to frostings, even the cake itself, some more complicated than others. I urge you to experiment and make this cake your own.

COMPONENTS:

One 10" x 17" sponge cake*

One batch of mocha buttercream or your flavor of choice

One batch of meringue mushrooms*

2-3 c chocolate ganache

*recipes on page 54

- Place a clean dishtowel, the size of your jelly roll pan, on a clear, clean surface of the kitchen counter. You need this all set up to begin rolling up the cake later on.
- Carefully spread the batter evenly into your prepared jelly roll pan. Bake the cake for 10-12 minutes, until the edges of your cake turn a little dark brown and the cake itself assumes a light golden brown color.
- Remove pan from oven and quickly invert the baked cake onto the clean kitchen towel you have prepared, as instructed above in Step 1. Make sure the cake is properly centered on the towel.
- Gently peel off the parchment paper. Wait just a couple of minutes, five at the most, and then, beginning at the shorter 10" end, gently roll the cake and towel together.
- Cool, undisturbed, to room temperature, approximately 20-30 minutes.
- Once cool, carefully and very gently unroll the cake and towel.

With an offset spatula spread at least two cups of buttercream on the inside of the cake as evenly as you can, then re-roll up the cake into a nice, tight cake roll.



Get the recipe for Mocha Buttercream online via ACD+ at AmericanCakeDecorating.com.





- At this point I recommend 8. placing it on a platter to chill in the refrigerator for at least one hour. This will set the buttercream and seal the cake roll.
- Remove from the refrigerator and cut a 3" slice of either one or both ends of your cake on a diagonal. These will shortly be reattached to the Bûche to make it look more like a real log.
- Frost the log with chocolate ganache, using long, even strokes.

Once the log is fully 11. frosted, take the end piece removed in step 9 and attach it where you'd like on the log. Cover this piece with ganache as well.



Run a regular fork just into the surface of the ganache, along the length of the log and attached piece, to create bark-like patterns.



- Chill for an hour to set 13. the ganache.
- Place position meringue mushrooms as you like.
- Other decorations might be gumpaste leaves, holly or even a beautiful gumpaste poinsettia. The finishing touch traditionally is a little confectioners sugar sprinkled over your log for a touch of Christmas snow! ACD



Light Sponge (Jelly Roll) Cake

INGREDIENTS:

4 room-temperature eggs

2/3 c sugar

1 tsp vanilla extract

1/4 tsp salt

1 c cake flour

PROCEDURE:

- 1. Preheat your oven to 400°F.
- 2. Spray 10"x 17"x 1" baking pan with baking spray (or butter it) and line with parchment paper. Then spray the parchment paper with baking spray (or again, butter it).
- 3. Beat the eggs for one minute with mixer set to medium, then an additional four minutes on high, until they turn thick, foamy and lighter in color.
- 4. Add the sugar, vanilla extract and salt to the eggs and continue beating for two minutes on high.
- 5. Slowly fold in the flour by hand, a few tablespoons at a time, into the beaten egg mixture.
- 6. Once the flour is fairly well incorporated into the batter, stop mixing. Be careful not to over mix at this point, or the cake will have a denser texture, develop cracks and fissures and become harder to roll once baked. The less you fuss with the batter, the better the result.
- 7. Carefully spread the batter evenly into your prepared jelly roll pan. Bake the cake for 10-12 minutes, until the edges of your cake turn a little dark brown and the cake itself assumes a light golden brown color.



Meringue Mushrooms

INGREDIENTS:

3 large egg whites at room temperature Joëlle notes: Room temperature is a must for this!

1/8 tsp of cream of tartar

3/4 c of granulated sugar

2 tsp unsweetened cocoa powder Joëlle notes: I used Valrhona's Dutch Red

12" Pastry bag

1/2" round piping tip

Parchment paper

2 sheet pans (or cookie sheets)

Small fine strainer (like a tea strainer)

PROCEDURE:

- 1. Pre-heat oven to 200°F.
- 2. Using a very clean (no grease or oil residue) metal bowl of a stand mixer fitted with a whisk attachment begin whisking the egg whites and the cream of tartar together on medium-low speed until soft peaks form.
- 3. Increase the speed of the mixer to medium and begin adding 1/2 cup of the sugar, a little at a time, until stiff peaks begin to form. Detach the bowl from the mixer and gently fold in the remaining 1/4 cup of sugar by hand.

- 4. Fit a 12" pastry bag with a round 1/2" tip and fill with the meringue.
- 5. Line two sheet pans with parchment paper.
- 6. Pipe a dozen or so cone shapes for the stems of the mushrooms on the first sheet pan.

Joëlle notes: If the stems (cones) fall over a bit or lean a little, don't be concerned, as this will be corrected at the end.

7. On the second sheet pan, pipe a dozen or so caps.

Joëlle notes: Think of it like piping a Hershey's Kiss™ without the point. If these caps do have a residual point, just dab a small paint brush into some water and soften the tips.

- 8. Using the fine strainer, sift some of the cocoa powder on the unbaked caps in random patterns.
- 9. Place both sheet pans into the pre-heated oven and allow to bake for about 2 hours.

Joëlle notes: I recommend you rotate the pans halfway through.

- 10. After two hours, remove the sheet pans from the oven and allow to cool on a rack for at least an hour. Joëlle notes: Be careful NOT to leave cooled meringue pieces out overnight as the ambient humidity will destroy their crispiness. If you do not plan to use them right away, I advise you store in an airtight container until you are ready to do so.
- 11. Use a sharp paring knife to cut the tips off the cone-shaped stems and level off the bottoms so they can stand up.
- 12. Take the "caps" and using a bit of Chocolaterie Maya Edible Adhesive, melted chocolate or a little royal icing, attach the caps to the stems. Just a dab in the center of the caps will do.



Joëlle Mahoney is an award-winning pastry chef and chocolate artist who owns Chocolaterie Maya and Signature Cakes, both based in Brewster, NY. She has been featured on The Today Show, The Rachael Ray Show and served as a judge on The Food Network's Extreme Candy Carnival. She recently launched Chocolaterie Maya's Edible Adhesive to the industry to wide acclaim and earlier this year was named one of the top cake artists for 2015 by Dessert Professional.

Weblinks

SignatureCakes.com ChocolaterieMaya.com

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THE NEW Old-Fashioned WAY

"For this project I melded old skills and new into a delightful twist on a Christmas cake," said Ceri DD Griffiths. "I love the freedom that working with royal icing gives the cake artist—each creation is completely unique and can be as elaborate, as delicate, as detailed as you like. I hope you enjoy doing this project as much as I did creating it."



COMPONENTS:

Two 6" rounds, torted and filled, stacked with dowels, topped with a 6" half-sphere cake to create the domed top, crumb-coated and covered in fondant.

Ceri notes: I used a beautiful, classic pale blue for a change from the traditional holiday red and green. Place on a fondant-covered 10" round cake board.

Christmas tree pattern, or design your own

16 oz royal icing

Shortening

White 50/05 paste or modelling paste

4mm sugar pearls or dragées (approximately 100)

Decorative embellishments of your choice

FOR DESIGN & ASSEMBLY:

Strip of baking parchment

Scissors

Sterilized pins

Painter's tape

Ceri notes: Using painter's tape means that it is more visible than clear sticky tape and is less likely to be left attached to something it should not be or accidentally rolled up with a ball of fondant.

Pencil

Scribing tool

Plastic or nylon piping bag

Coupler or adaptor

PME piping tip nos. 13, 44, 4, 3, 2

Medium parchment piping bags

Plastic wrap

Small palette knife

Small round paintbrush

Pieces of spare cardstock, approximately 8" square, to create right angle formers

Vintage Oval Picture Frames Mold by FPC Sugarcraft

Needle-nose tweezers

The secret to a beautiful piped pattern is to create a template. Take a strip of baking parchment cut to perfectly fit the circumference of the cake. Fold the

> strip lengthwise into eight equal divisions and then mark and cut a scoop out of the top edge.



Wrap the template around the cake ensuring that the template is level, and then tape the ends of the template together using painter's tape. The peaks of the scoops will not lay flush with the dome of the cake at this point so use sterilized pins to hold them in place.

> Ceri notes: Do not worry that the curved pieces of parchment are

> not completely laying against the cake this is only there for a guide.



Using a scribing tool carefully mark the curve of the scoops onto the fondant making sure not to slice through the fondant with the pin sharp scriber. Carefully remove the template and then mark eight small holes on the bottom edge of the cake directly below the peaks of the scoops above.





Fill a plastic/nylon piping bag, fitted with a coupler and a PME piping tip no. 13, half full with royal icing. Pipe eight sections of curved rope around the top edge of the cake using the scribed marks and a guide then continue by piping eight barrels around the base of the cake using the small holes as a guide for spacing.



Replace the PME no. 13 piping tip with a PME no. 44 piping tip and then pipe a rope above and below the curved no. 13 rope on the top edge of the cake.



Using a PME no. 44 piping tip pipe S- and C-scrolls onto each of the eight barrels around the base of the cake, use a slightly damp paintbrush to tidy up any ends of piping if necessary.

Using the same no. 44 piping tip pipe draped lines onto the curved rope sections around the top of the cake and then add an extra line both above and below the roped no. 44 lines as shown. If possible leave the cake to dry for a couple of hours prior to building up the line work so that the piping is dry enough to support the extra lines.

Ceri notes: If you are piping longer draped lines you will experience fewer breakages if you keep the end of your piping tip closer to the cake.



FOR THE CHRISTMAS TREE

Using either the Christmas tree template provided or a design of your own, attach the template to a piece of firm card or cake board, then secure a sheet of clear plastic wrap over the top, holding it in place with pieces of decorator's tape.

Ceri notes: I used a Christmas card that I had been given for inspiration in creating this tree design and I always find it useful to keep attractive greeting cards as a source of design inspiration.



Lightly smear the plastic wrap with shortening to prevent the royal icing adhering too firmly to the cellophane when dry. Fit a medium sized parchment piping bag with a PME no. 3 piping tip and then half fill the bag with royal icing. Carefully overpipe all of the lines of the template ensuring that each of the lines touches its neighbouring line, once all six panels are piped set them aside to completely dry for 24 hours.



Once the six tree panels are completely dry, gently remove them from the plastic wrap with a palette knife and lay them onto a flat surface.



Lay a piece of plastic wrap onto a flat surface, lightly 11 smear it with shortening, then carefully lay a pair of tree panels together so that they are touching and then attach them with dots of royal icing. Try to make the dots of icing as neat as possible but be aware you

> will never conceal them totally. Leave these pieces to dry for a least an hour before moving or lifting them.



Fold a piece of 8" cardstock in half lengthwise and then lay a strip of plastic wrap smeared with shortening into it. Adjust the card so that it roughly forms a right angle and then carefully place two tree panels into it, attach the panels to each other with

> small dots of royal icing. You will need to repeat this step as the final tree requires two right-angled panels.



Once all of the Christmas tree panels are fully dried, construct the tree while the pieces are standing on a flat surface. Once again use small bulbs of royal icing to join all of the sections. The whole tree will take approximately an hour to dry before it can be moved.

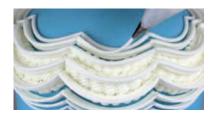
Ceri notes: As the Christmas tree is a standalone piece, it can be prepared in advance and then stored in a dust-free, damp-free box until required. This will save you time when creating the cake.



FOR THE LINEWORK



Fit a medium-sized parchment piping bag with a PME no. 4 piping tip and fill it half way with royal icing. Pipe a no. 4 line on top of every no. 44 line on the cake; in addition on the top scoops create a new line above and below the existing lines.



Fit a medium-sized parchment piping bag with a PME no. 3 piping tip and fill it half way with royal icing. Pipe a no. 3 line on top of every no. 4 line on the cake; in addition on the top scoops create a new line above and below the existing lines.



Fit a medium-sized parchment piping bag with a PME no. 2 piping tip and fill it half way with royal icing. Pipe a no. 2 line on top of every no. 3 line on the cake; in addition on the top scoops create a new line above and below the existing lines.

FOR SUGAR EMBELLISHMENTS

Create four frames for the cake using white 50/50 paste or modelling 17. paste and the Vintage Oval Picture Frames Mold by FPC Sugarcraft. Once these frames have firmed up enough to handle attach them to the cake with small dots of royal icing.

> **Ceri notes**: If you have hot hands like me, once the paste is in the mold you can put it into the freezer for a few minutes to firm up, this will help when you take the molded piece out of the mold as the paste will not distort when cold.



Use a pair of needle-nose tweezers, to attach a 4mm sugar pearl at the join of each draped line as well as the tail of the S- and C-scrolls.



Finish the picture frames on the side of the cake by adding some sugar embellishments. I added gumpaste holly leaves and berries, however small

> Christmas roses. or miniature Christmas candles would have worked equally as well.





FINISHING TOUCHES

Attach the Christmas tree to the top of the cake with a couple of dots of royal icing.

> **Ceri notes:** Due to the delicate nature of the piped Christmas tree and the added height it gives you to the cake, I would recommend attaching the tree to the cake just before you present it at your event to reduce the risk of damaging your hard work. ACD



Get Ceri's Christmas tree template online via ACD+ at AmericanCakeDecorating.com.



Ceri DD Griffiths graduated from Cardiff College of Food Technology and Science in 1980 with several distinctions and awards in Cake Decoration and Design. While his preferred medium is royal icing, time spent in both the U.S. and Australia has strongly influenced his style, and his royal icing designs range from minimalist to ornate and stylish. His most recent visit to the U.S. was for the 2014 Oklahoma State Sugar Art Show at the behest of co-founder Kerry Vincent. He will be participating in various U.K. shows in 2015 including the Squires Kitchen Exhibition, Cake International, and The Cake & Bake Show.

Weblinks

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WINTER Fantasia

"I know many of us are tired of making cakes based on that winter princess movie," said Charity Pykles-George. "You know, the one with the song you can't get out of your head. So instead of just doing another version of "that" ice castle, I decided to create my version of a different icy pop culture retreat—The Fortress of Solitude. Instead of an angsty hero, I added a playful polar bear and penguin. It's a winter cake with a bit of a 'wink' to it!"



COMPONENTS:

One 10" round, one 8" round and one 5" round of Artic chocolate peppermint cake, covered in white Felchlin Deco Roma fondant, available at Chef Rubber. Recipe on page XX.

For isomalt work:

Chef Rubber 8" circle silicone mold

Chef Rubber 7.5" snowflake silicone inlay

Chef Rubber polar bear #2 silicone mold

Chef Rubber penguin silicone mold

Sheet of clear vinyl for sugar work

3 packages white isomalt sticks

3 packages pearl isomalt sticks

2 packages blue isomalt sticks

1 package clear isomalt sticks

Glass alcohol lamp and denatured alcohol or

small butane torch

Silpat silicone mat

Protective nitrile gloves

Oven mitt

4 medium Pyrex glass measuring cups or 2 cup capacity

silicone pliable measuring cups

Stainless steel table knives for stirring

Chef Rubber's Rainbow Flashy Sparkles

Edible spray Lacquer from Chef Rubber

Confectioners Glaze Wash (for clean up) from Chef Rubber

Chef Rubber's QuickBlo canned air (NOT Magic Freeze Spray)

3 quart-sized sealable plastic bags

NOTE FOR ALL ISOMALT SUGAR TECHNIQUES: Melt the white, pearl, clear and blue isomalt sticks each in their own separate Pyrex measuring cup or flexible silicone cups. This is prep for all the sugar techniques to follow.



FOR THE POLAR BEAR AND PENGUIN

- Use the white isomalt; hold in a toaster oven or conventional oven at 275°F for 10 minutes until all the bubbles have dissipated.
- With an oven mitt on, pour the white isomalt into both the polar bear and the penguin molds. Let the isomalt in the molds cool completely.



Once the molded figures are completely cool, remove them and spray the figures with the edible lacquer to preserve them.

> Charity notes: Protect your work area with parchment paper or spray the lacquer in an open box like you would for airbrushing. If you do get lacquer where you don't want it, use the confectioners glaze wash to remove it.



Once the lacquer is dry, the pieces are ready to be painted with the colored cocoa butter.

> Charity notes: For the penguin, you'll need to add tiny dragées or pipe some royal icing for the eyes and beak. You could also use some pulled sugar if you prefer.

SPECIAL OFFER FOR ACD READERS

Get 50% off Charity's Craftsy class on working with isomalt. Use the following link to receive this special discount: Craftsy.me/1MDVtKv

FOR THE SNOWFLAKE CIRCLE BASE

- Place the 8" circle silicone mold on a flat, even surface and pour a portion of the white, blue and pearl colors into the mold, alternating the amount and area of the mold. Use a knife to swirl the colors together for a marble effect.
- Once the colors are swirled, place the 7.5" snowflake inlay onto the top of the sugar and with gloves on, carefully push it into the surface of the isomalt, then let the whole piece cool completely; leaving the inlay on top. Do not remove it until the isomalt is completely cold. Once cold, remove and spray the finished piece of lacquer to preserve.



Lay the vinyl out on a flat even surface and drizzle the remainder of the white and pearl isomalt and incorporate about 1/2 of the clear isomalt, one color at a time, back and forth in about 8-9" lengths to create the sugar crystal and "ice shards". Let these cool completely, then remove them from the vinyl, break into pieces and lacquer them.



Pour the remainder of the clear isomalt onto a Silpat and begin pulling it as it cools. Pull into a thick ribbon, and cut some longer pieces for ice crystals. After the ribbon cools, you can break some pieces apart into additional ice shards.



Pour remaining isomalt out onto the Silpat and pull it, then cut into 1" pieces (rewarm in a microwave if necessary to get it all out). Let cool then place in a sealed plastic bag to store for future use.

TO ASSEMBLE THE SUGAR PIECES

Using the glass alcohol lamp or butane torch and with gloves on, carefully melt the base of each "ice sheet" and each "ice shard" and "crystal." As the isomalt drizzles on vinyl sheet, position these pieces to create your "ice palace."



As you place each slightly melted base of isomalt onto the snowflake circle, hold in place while giving the base a few quick bursts of air with the Quick Blo canned air to cool it right away.

> Charity notes: This way you don't have to sit there and hold it forever as it cools. I'm short on time and patience so I love quick tricks like this!



Repeat this process with placing the polar bear and attaching Repeat this process with part of the feet to the penguin and to the base. ACD

Weblinks

Chefrubber.com Nielsenmassey.com



ARTIC PEPPERMINT CAKE

INGREDIENTS:

1-1/3 c all-purpose flour

3/4 c cocoa powder (natural, dutch processed)

1-1/4 tsps baking powder

1/2 tsp baking soda

1/4 tsp salt

1-2/3 c sugar

1/3 c safflower oil

2 eggs

1/3 c milk

2 tsps Nielsen-Massey Pure Tahitian Vanilla extract

1 tsp Nielsen-Massey Pure Chocolate extract

1 c boiling water

PROCEDURE:

- 1. Position oven rack in the center of the oven; preheat oven to 325°F.
- 2. Grease bottom and sides of a 10" x 3" round cake pan; dust the pan with flour and set aside.
- 3. Sift together the flour, cocoa powder, baking powder, baking soda and salt in the bowl of an electric mixer. Add the sugar, and using the paddle attachment, mix at low speed until blended.

- Deathly Chocolate Cake 4. Add the safflower oil and mix a few seconds, until the dry ingredients are crumbly.
 - 5. In a small bowl, whisk together the eggs until blended.
 - 6. Whisk in the milk, vanilla and chocolate extract until blended.
 - 7. With the mixer at low speed, add the egg mixture to the flour mixture and mix until blended, scraping down the sides of bowl as needed.
 - 8. Gradually add the boiling water and mix just until blended and smooth; scraping down sides as needed.
 - 9. Pour batter into cake pan and bake for 45-55 minutes until a pick comes out clean.
 - 10. Cool in the pan on a wire rack for 20 minutes. Invert cake onto the wire rack and cool completely.
 - 11. Once cooled, tort and soak with peppermint simple syrup. Fill with the Vanilla Bean White Chocolate Ganache sprinkled with crushed peppermint candies between each layer.
 - 12. Ice with Tahitian Vanilla Swiss Meringue Buttercream.



Get the recipe of the Tahitian Vanilla Swiss Meringue Buttercream online at ACD+ at AmericanCakeDecorating.com.

Vanilla Bean White Chocolate Ganache Filling

INGREDIENTS:

2 Nielsen-Massey vanilla beans, seeds scraped out and hulls saved for another use or 2 tsp Nielsen-Massey Vanilla Bean Paste

1 c heavy whipping cream

2 tbsp unsalted butter, room temperature

8 oz good quality white chocolate

PROCEDURE:

- 1. Heat cream, butter and sugar in a saucepan, over medium high heat just until you start to see little bubbles around the edges.
- 2. Stir in the vanilla bean seeds or paste.
- 3. Place white chocolate in a stainless steel bowl. Pour the warm cream mixture over the chocolate, cover bowl with plastic wrap and let sit for 10 minutes.
- 4. After 10 minutes stir to combine, then add the butter and mix gently until incorporated.
- 5. Set aside and leave at room temperature until you are ready to use.



Charity Pykles-George pastry chef and cake artist, runs in d'Zrt Cake Studio in La Mesa, CA, which specializes in chocolate and sugar art.. She has been a contestant on TLC's Ultimate Cake Off twice in season 2; winning the taste competition, and was featured on TLC's Fabulous Cakes and the Niecy Nash Wedding Bash. In the fall of 2012 she appeared in two Food Network shows, Cake Wars and Halloween Wars. Charity teaches sugar and cake arts across the country and has a series of Craftsy classes.

A proponent of "free baking" to provide allergen-free desserts, Charity is also president of the Board of Directors for Icing Smiles, a non-profit organization that provides custom celebration cakes and other treats to families impacted by the critical illness or medical crisis of a child.

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Reinventing a centuries-old recipe that calls for "halfe a pinte of sac...and some good ale barme" could be tricky, but Diana Wolkow, executive pastry chef at City Tavern, developed this orange spice cake that respects history while catering to modern tastes.



Photography: Todd Trice





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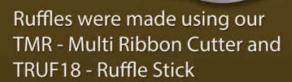


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Creative Cutters

Butterflies were printed on Rice Paper using Airbrush Colours!



Lace pieces were made using our GLMS23 - Geraldine's Lace Mat -Heart - Puffy

Peonies were made using our 239 - Extra Large Rose Cutters and SLLYW - Yellow Lily Stamens





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